

A T · B R I C K E L L Nows Cotton

Volume 16 Issue 9

A Newsletter for the Residents of Emerald at Brickell Condominium Association

September 2024

Emerald at Brickell Condominum Association

218 S.E. 14th Street Miami, Florida 33131

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OFFICE HOURS

Monday - Friday.... 8:30 am - 5 pm



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IMPORTANT POOL DECK WILL BE CLOSED Beginning Friday September 20, 2024

Dear Emerald Residents,

Please be informed that the pool deck will be closed beginning Friday, September 20, 2024 due to the start of the Pool, Spa, and Pool Pump room project.

The anticipated duration of this project is approximately 3-4 months. The project involves the installation of non-slip tiles to comply with City safety standards and regulations and the repair of concrete in the pump room, ensuring compliance with future inspections and improving resident safety.



The closure on September 20th will allow our chief engineer and maintenance staff to begin draining and emptying the pool and spa, which will prepare the pool deck for contractors to begin work on Monday, September 23rd. Operations will occur within permitted hours, Monday through Friday, 9 a.m. to 4:30 p.m.

During the initial week, we expect a moderate level of noise as equipment is being uninstalled. Noise levels will increase next week due to the tile removal and concrete demolish. Residents working from home are welcome to work in our social room located on the lobby floor, which offers free Wi-Fi.

Your patience and cooperation will be greatly appreciated throughout the duration of this project.

Tiziana Ferrari, LCAM

Property Manager, The Emerald at Brickell Condominium Association

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THE JEWISH HIGH HOLY DAYS

Rosh Hashanah and Yom Kippur are the most important of all Jewish Holidays and the only holidays that are purely religious, they are not tied to historical or natural events. They are observed in the fall season of the western calendar and the seventh month of the Jewish calendar - Tishri. Rosh Hashanah begins a 10-day period, known as the High Holy Days or Yamim Nora'im, a time of penitence and prayer that ends with Yom Kippur. Jews worldwide are given these 10 days to repent for their sins and ask God for forgiveness. "May you be inscribed in the Book of Life" is the common greeting during this period, as it is believed that on Rosh Hashanah God records the destiny of all mankind in the Book of Life. On Yom Kippur the Book is closed and sealed. Those that have repented for their sins are granted a good and happy New Year.

On Rosh Hashanah it is customary to eat foods that are sweet with flavor. This symbolizes the "sweetness and good fortune" of the New Year ahead. Foods flavored with honey, apples and carrots are



commonly served. The Rosh Hashanah meal begins with apple and challah dipped in honey. Challah, the bread usually eaten on the Sabbath, is also specially prepared for the holiday. Instead of the traditional braided loaf, the Rosh Hashanah challah is round - symbolizing the cycle of the new year. The design of ladders or birds are added to the holiday challah by some families to commemorate the prayers rising to Heaven. On page 3, you will find a delicious recipe for a Honey Whole Wheat Challah for you to enjoy this Rosh Hashanah.

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Honey Whole Wheat CHALLAH

Ingredients:

- 4 cups Flour
- 4 cups Whole-Grain Wheat flour
- 2 pkgs. Active Rapid-Rise Yeast
- 1 ½ tsp Salt
- 2 cups Hot Water
- ½ cup Honey
- 1/4 cup Margarine
- 2 Eggs beaten
- 1Egg Yolk
- 1 tsp Water
- · Sesame Seeds -- or poppy seeds



Combine both flours in a large bowl. Set aside 1 cup. Add yeast and salt to flours. Combine hot water, honey, and margarine. Stir until margarine melts. Stir liquids into flour mixture. Stir in eggs. Knead dough on lightly floured board 7-10 minutes adding eserved flour as needed to form a smooth, elastic dough. Cover dough and let it rest for 10 minutes. Cut dough into two parts and shape each part into a ball. Place both balls on a greased cookie sheets. Cover and let rise in a warm, draft-free place until the balls double in size. Beat egg yolk with the remaining 1 tsp water. Brush loaves with glaze and sprinkle with sesame or poppy seeds. Bake at 350 degrees for 45-55 minutes or until brown. Remove from pan and cool on wire rack. Makes 2 loaves.





ATM Location

An ATM machine has been placed in the business center for your use and convenience.





Inside D5 Newsletter

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Did You Know?: Mushroom Trivia

September is National Mushroom Month.

- The mushroom is not a vegetable, but is classified as a fungus.
- Mushrooms were first cultivated in France in the early 1700's. They were introduced to the Americas as a cultivated food around 1890.
- There are about 38,000 different varieties of mushrooms.
- In the United States, Pennsylvania is the largest producer of mushrooms, producing over 55 percent of the total U.S.
- Mushrooms are a good source of potassium. For example, one portabella mushroom has more potassium than a banana.
- A mushroom expert, a botanist that specializes in the study of fungi, is called a mycologist.
- In France, pharmacies offer testing for hunters of wild mushrooms to see if they are poison-free.
- Wild mushrooms never grow in the same place 2 years in a row.





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